Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

Reserve

1.9
In8th

HOMEMAKERS' CHAT

FOR BROADCAST USE ONLY

U. S. DEPARTMENT OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "What's In a Hot Dog"--Information from The Office of Marketing Services, U. S. Department of Agriculture.

oooo0oooo

You may call them wieners...and your neighbor may say frankfurters. Of course, both of you refer to hot dogs. But the Department of Agriculture has still another name for them. In the Department's manual for Federally-inspected meat plans...hot dogs are classified as sausages. And the sausages come in for considerable attention.

As you may know a meat plant that operates with Federal inspectors on the job must comply with very high standards for clean, wholesome food that is accurately labeled. Department of Agriculture regulations for such a meat packing plant deal with practically everything from the aprons the workers wear...to the wrapping and labeling of the meat.

The ingredients of a hot dog are...first of all...meat and seasoning. In addition to the meat, a sausage may also contain 3-1/2 percent cereal or dried skim milk. Of course, when such additions are made, the sausage is marked, "Cereal added" or "Dried skim milk added".

Another regulation worth knowing is this one. When any artificial flavoring is added to a meat product, the label must bear the words, "Artificially flavored." Coloring matter, too, is often used to make the casings more attractive. That's approved, of course. But the dye must not penetrate through the casings...onto the meat. And only certain kinds of coloring matter are acceptable.

Here's something else that's interesting about Federal inspections of ready-to-serve meats. Fresh pork, you know, has to be thoroughly cooked to destroy any possible live trichinae in the meat. Well, pork products that you can eat

8-13-45

(more)

without further cooking get special processing. They must be heated, to a certain temperature for a specific length of time.

The purple stamp that says "U. S. Inspected and Passed" is placed on every meat product capable of bearing the mark. But of course hot dogs are too small. So the box in which hot dogs are packed bears the purple stamps as well as the information required under Federal inspection.

If you've noticed the baked loaf products lately, you may have seen the tissue strips around the loaves. The purple stamp is reproduced in white on the tissue strip...in order that you can see it more clearly.

And if you buy a length of sausage or cold meats of some kind...with the purple stamp on the meat, you don't need to cut away the mark, it's made from a fluid as harmless as a fruit juice. And if you happen to heat the meat, the coloring will probably disappear.

#

8-13-45

U. S. D[illegible] AGRICULTURE